

No	Description	Wt	No	Description	Wt
FOOD			SEWAGE		
01*	Source: sound condition	5	28*	Sewage and waste water disposal	4
02	Original container, properly labeled	1	PLUMBING		
FOOD PROTECTION			29	Installed, maintained	1
03*	Potentially hazardous food meets temperature requirements during storage, preparation, display, transportation.	5	TOILET & HANDWASHING FACILITIES		
04*	Facilities to maintain product temperature	4	30*	Cross-connection, back siphonage, backflow	5
05	Thermometers provided and conspicuous, accurate	1	31*	Number, convenient, accessible, designed, installed	4
06	Potentially hazardous food properly thawed	2	32	Toilet rooms: enclosed, self-closing doors. Fixtures: good repair, clean. Tissue, hand cleanser, sanitary towels/hand drying devices and proper waste receptacles provided	2
07*	Cross-contamination prevented: damaged/detained food segregated	4	GARBAGE & REFUSE DISPOSAL		
08	Food protection during storage, preparation, display, dispensing, packaging, transportation	2	33	Containers or receptacles: covered, adequate number, insect/rodent resistant, pick-up frequency, clean	2
09	Handling of food (ice) minimized	2	34	Outside storage area and enclosures: properly constructed, clean; controlled incineration	1
10	In use, food dispensing utensils properly stored	1	INSECT, RODENT, ANIMAL CONTROL		
PERSONNEL			35*	Presence of insects/rodents--outer openings protected, no animals	4
11*	Personnel with infections restricted	5	FLOORS, WALLS & CEILINGS		
12*	Hands washed and clean, good hygienic practices	5	36	Floors: constructed, drained, clean, good repair, covering installation, dustless methods	1
13	Clean clothes, hair restraints	1	37	Walls, ceilings: attached equipment, constructed, clean, good repair, surfaces, installation, dustless methods	1
FOOD EQUIPMENT AND UTENSILS			LIGHTING		
14	Food contact surfaces: designed, constructed, maintained, installed, located	2	38	Lighting provided as required. Fixtures shielded	1
15	Non-food contact surfaces: designed, constructed, maintained, installed, located	1	VENTILATION		
16	Warewashing facilities: designed, constructed, maintained, installed, located, operated	2	39	Rooms and equipment--vented as required	1
17	Accurate thermometers, and chemical test kits provided	1	DRESSING ROOMS		
18	Pre-flushed, scraped, soaked	1	40	Rooms, area, lockers: provided, located, used	1
19	Wash, rinse water: clean, proper temperature	2	OTHER OPERATIONS		
20*	Sanitization rinse: clean, temperature, concentration, time. Equipment, utensils sanitized.	4	41*	Toxic items: necessary; properly stored, labeled, used	5
21	Wiping cloths: clean, use restricted, stored	1	42	Premises maintained free of litter, unnecessary articles, cleaning, maintenance equipment properly stored	1
22	Food-contact surfaces of equipment and utensils clean, free of abrasives, detergents	2	43	Complete separation from living/sleeping quarters, laundry	1
23	Non-food contact surfaces of equipment and utensils clean	1	44	Clean, soiled linen properly stored	1
24	Clean equipment/utensils: storage, handling	1	*Critical items must be corrected as soon as possible and no later than ten (10) days. Commissioner must be notified within fifteen (15) days of such.		
25	Single-service articles, storage, handling	1			
26	No re-use of single articles	2			
WATER					
27*	Source: sufficient supply; hot & cold; under pressure	5			